



BAROLO COSTE&BRICCO

Collectible Wines

750 ml - (available in 6 bt wooden boxes)

POWER AND FINESSE FOR A UNIQUE BAROLO

Grape Variety: 100% Nebbiolo

Harvest time: 2013 – 14th October / 2015 – 20th September /
2016 – 3rd October

Fermentation: about 15 days at 30°C

Characteristics:

- bright garnet red colour
- complex bouquet with balmy and mint scents blended with small fruits, flowers and sweet spices
- full palate, powerful and balanced wine. Harmonious and exceptionally long-lived
- a remarkably classy wine, extraordinarily rich and complex

Serve at: 14°/16°C

Try it with: grilled red meats, meat on the spit, game. “Haute Cuisine”
white and red meats with white and dark sauces.

Evolution: 18/20 years if kept in a cool and dark place

Vintage currently on sale: 2013 – 2015 - 2016

Produced only in the best vintages